



GOOD THINGS TO BAKE  
FROM

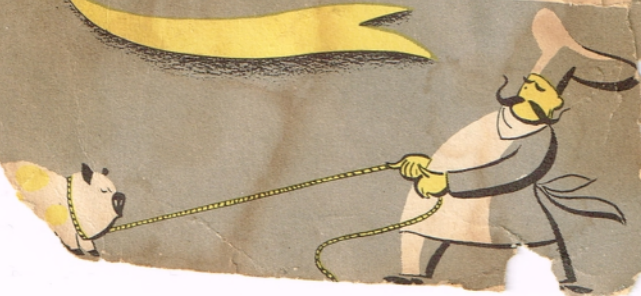
ARMOUR'S STAR LARD

*23 Recipes from Marie Pifford's Kitchen*

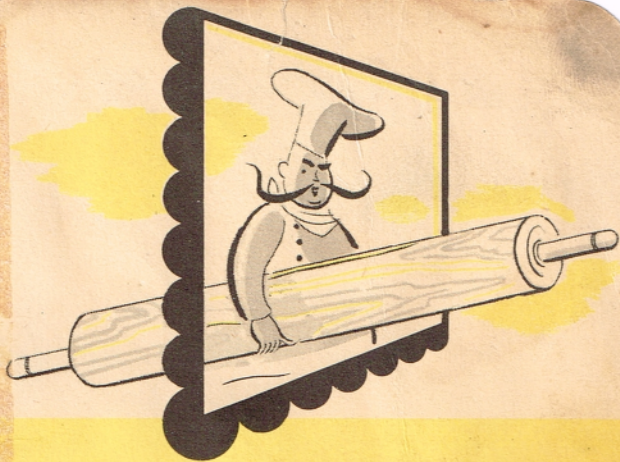


## *Some facts about Lard!*

1. Lard is an important American Food Product. Use more of this fine natural shortening.
2. Lard from national packers comes from *Government Inspected pork*. All Armour's Lard is Government Inspected. Buy it by BRAND and be sure.
3. Lard has higher shortening power than any other similar shortening. This means tenderer, flakier baked products.
4. Lard is Economical. Its retail cost is low in contrast to other shortenings and it goes farther because of its higher shortening value.
5. Lard is 100% fat—and is therefore a high energy food. One pound of lard furnishes over 4000 calories.
6. Lard is highly digestible (97%) ranking with butter and above hydrogenated vegetable shortenings (93.8%).
7. Lard has special nutritional importance for growth and prevention of certain skin conditions.







## PLAIN PASTRY

(For 3 single, or 1 double and 1 single crust for 8 inch pie pan)

3 cups all purpose flour  
1 cup Star or Simon Pure  
Lard ( $\frac{1}{2}$  lb.)  
 $1\frac{1}{2}$  teaspoons salt  
8 to 9 tablespoons ice  
water

● Sift flour, measure and re-sift with salt. Add lard and cut in with 2 knives or pastry blender until mixture looks like very coarse cornmeal. Add water, a few drops at a time, blending with 1 knife. Press dough together. Add just

*enough water to make the dry ingredients cling together. Chill, divide and roll out.*

**TO ROLL OUT:** Shape the dough into a ball, roll lightly and evenly, turning the dough to keep it as nearly circular as possible. Roll a circle that is approximately 1 inch wider than the pie pan all around. This allows for a good fluted edge. Use as little flour as possible on the board.

### TO BAKE PASTRY:

1. Pie or tart shells or pastry sticks: Prick liberally and bake at 450° F. for 10-12 minutes or until evenly browned.
2. Two crust pies, cooked filling: Bake at 425° F. for 25-30 minutes or until crust is evenly browned.
3. Two crust pies, uncooked filling: Bake at 425° F. for 15 minutes, then at 350° F. for 25-30 minutes additional or until fruit is tender.



## PEACH CONSERVE PIE

Pastry for 1 crust pie  
6 large or 8 small peaches  
1 cup sugar  
1 tablespoon grated  
orange peel  
2 tablespoons orange juice  
2 tablespoons flour  
2 tablespoons cornstarch  
2 tablespoons  
Cloverbloom Butter  
 $\frac{1}{4}$  cup pecan meats

● Roll out pastry and fit into pie pan. Crimp edges. Mix flour, cornstarch and sugar. Add butter and orange juice and rind and bring to a boil slowly over a low fire. Stir, add sliced peaches and pecans and pour into pie shell. Bake in 425° F. oven for 15 minutes, then at 350° F. for 25-30 minutes. Serve with or without whipped cream.

## APPLE DUMPLINGS

Pastry for 2 crust pie  
5 apples  
 $\frac{3}{4}$  cup sugar  
2 tablespoons flour  
2 tablespoons  
Cloverbloom Butter  
Cinnamon

● Roll pastry and cut into 4½ or 5 inch squares. On each square slice one tart apple and add some of the sugar which has been mixed with the flour. Add a bit of butter to the top and a sprinkle of cinnamon. Bring four corners of pastry together, pinching all open-

ings shut. Place on baking pan and brush tops with milk for glaze. Bake in 350° F. oven for 45 minutes. Serve hot with cream or hard sauce.



## ORANGE CHIFFON PIE

- 1 baked pie shell
- 1 tablespoon plain gelatin
- $\frac{1}{4}$  cup cold water
- 4 Cloverbloom Egg yolks
- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  teaspoon salt
- 2 tablespoons lemon juice  
made up to  $\frac{1}{2}$  cup  
with orange juice
- 1 teaspoon grated orange  
rind
- 4 Cloverbloom Egg  
whites
- $\frac{1}{4}$  cup sugar

● Soak the gelatin in the water for 10 minutes. Mix the egg yolks, sugar and salt and stir in a double boiler until the eggs are cooked and the custard is thick. Add softened gelatin and stir until dissolved. Cool and add fruit juice and rind. Beat the egg whites until stiff, add the sugar and beat to a fine meringue. Fold into the filling mixture and pour into baked pie shell. Place in refrigerator to set. Before serving heap whipped cream over the top.

## APRICOT ICE CREAM TARTS—CINNAMON CRUSTS

### CRUST:

- 1 cup flour, sifted
- $\frac{1}{2}$  teaspoon salt
- 2 tablespoons sugar
- 1 teaspoon cinnamon
- $\frac{1}{8}$  cup Simon Pure or  
Star Lard
- 2 tablespoons ice cold  
water

### FILLING:

- 1 pint vanilla ice cream
- 1 cup dried apricots,  
cooked, sweetened,  
and strained

● Sift all dry ingredients together. Cut in lard with pie blender. Add ice water slowly. Do not over mix. Roll out on floured board, fit into small tart tins and bake in hot oven 450° F. about 8-10 minutes. Cool. Remove from tin, place on dessert dish, fill with small scoop of ice cream and top with apricot sauce. 5 tarts.





## CREAMED CHICKEN IN CORNMEAL SHELLS

### CORNMEAL SHELLS:

- ½ cup Star Lard
- 1 ½ cups flour
- ¼ cup cornmeal
- 4-5 tablespoons ice water
- 1 teaspoon celery salt  
may be added instead  
of other salt for added  
flavor

### Creamed chicken

- Sift flour, salt and cornmeal together. Cut in the lard until it is the texture of coarse meal. Add only enough water to hold firmly together. Chill. Roll and cut with large cookie cutter. Press firmly over the back of large sized muffin tins. Bake until brown about 10-12 minutes. Makes 8 shells. Fill with creamed chicken and mushrooms and serve hot.

Top each with a sprig of parsley. Delightful for buffet or party service.

## HAM STICKS

### Pastry for 1 crust pie Star Deviled Ham Spread

- Roll plain pastry into oblong, spread with Deviled Ham, fold in quarters and re-roll. Fold once more in fourths

and roll ¼ inch thick. Cut in very narrow strips about 3 inches long and bake at 425° F. for 8-10 minutes. Use with salads or as appetizers to be served with cocktails.

## APPLE BUTTER TARTS

- Roll plain pastry ⅛ inch thick and cut in circles with scalloped cookie cutter. Bake at 425° F. for 8-10 minutes. Put two circles together with apple butter and top each with a rosette of softened cream cheese. A delicacy for the tea table.



## BAKING POWDER BISCUITS

2 cups all purpose flour  
4 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  cup Star Lard or  
Simon Pure Lard  
 $\frac{2}{3}$  to  $\frac{3}{4}$  cup milk

● Sift flour onto paper and measure 2 cups into sifter. Measure salt and baking powder into flour and resift into mixing bowl. Cut lard to measure and add to flour. Cut lard into flour with pastry blender. With knife, stir in the milk, adding nearly all of

it at once, and stirring back and forth quickly to dampen the flour, but not to make a smooth dough. Add enough milk to make a dough sticky to the touch. Turn out onto well floured board or canvas, sprinkle lightly with flour and quickly and lightly knead the dough not over  $\frac{1}{2}$  minute. Now pat (do not roll) dough to  $\frac{3}{4}$  inch thickness and cut with floured biscuit cutter. Bake on unoiled baking sheet for 12-15 minutes in 425° F. oven. Makes 1 dozen biscuits, or 2 dozen small biscuits.

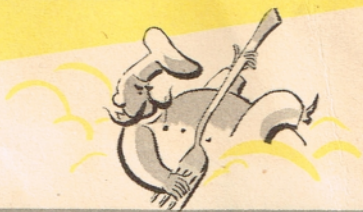
## INDIVIDUAL PEACH COBBLERS

1 recipe baking powder biscuits  
2 tablespoons sugar

● Mix biscuits as directed under baking powder biscuits, sifting the sugar with the flour. This makes a slightly sweetened dough. Pat out  $\frac{3}{4}$  inch

thick and cut into 6 circles to fit top of individual custard cups.

Mix  $\frac{1}{2}$  cup brown sugar and 1 tablespoon cornstarch, add 3 tablespoons lemon juice and juice from 1 No. 2 can peach halves, and stir over low fire until thickened. Place 1 peach half and some of the thickened sauce into each custard cup, top with a biscuit and bake in 400° F. oven 25 minutes. Serves 6. May be served with cream.





## CARAMEL WHIRL

- 1 recipe baking powder biscuits
- $\frac{1}{2}$  cup brown sugar (packed into cup)
- 1 tablespoon orange rind, grated
- 2 tablespoons melted Cloverbloom Butter
- 2 tablespoons chopped nuts

● Mix biscuits as directed for baking powder biscuits. Roll out  $\frac{1}{4}$  inch thick into an even rectangle about 7x12 inches. Spread dough with butter, then cover with the sugar, nuts and grated rind. Roll like jelly roll, then form into a circle, pinching the ends together. With a sharp knife or scissors cut outside of ring into  $\frac{1}{2}$  inch slices, not quite

to the center. Turn each slice enough to expose part of the cut surface. Bake the whirl for 30 minutes in 425° F. oven. Delicious for breakfast or lunch.

## STRAWBERRY SHORT CAKE

- 1 recipe baking powder biscuits, plus
- 2 tablespoons Cloverbloom Butter
- 2 tablespoons sugar
- 1 quart strawberries, sweetened
- Whipped cream

● Mix biscuits as directed under baking powder biscuits, sifting the 2 tablespoons sugar with the flour and cutting in the butter along with the lard. Use only  $\frac{1}{2}$  to  $\frac{3}{8}$  cup milk for this richer dough. Divide dough into 2 parts, shape each into a circle about  $\frac{1}{2}$  inch thick and bake one

on top of the other with melted butter spread between. Bake 25 minutes in a 425° F. oven. While still hot, separate the layers and place sweetened strawberries between and on top. Cut in wedges and serve with cream. Other fruits like berries, peaches, oranges, etc. may be used.



## STAR MARBLE CAKE

$\frac{3}{4}$  cup Star Lard  
2 cups sugar  
1 teaspoon vanilla  
3 cups sifted cake flour  
3 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
1 cup milk  
6 Cloverbloom Egg whites, beaten  
3 squares unsweetened chocolate, melted  
4 tablespoons sugar  
 $\frac{1}{4}$  cup boiling water  
 $\frac{1}{4}$  teaspoon baking soda

● Cream lard,  $1\frac{1}{2}$  cups sugar, and 2 tablespoons milk. Sift flour, salt and baking powder. Add to creamed mixture alternately with remaining milk. Beat egg whites stiff, with remaining  $\frac{1}{2}$  cup sugar. Fold into batter. To melted chocolate add 4 tablespoons sugar, boiling water and soda. Divide cake batter in half. To one half add chocolate mixture. Place by alternate spoonfuls in pans and bake in  $350^{\circ}$  F. oven in 3-8 inch pans.

## PINEAPPLE UPSIDE DOWN CAKE

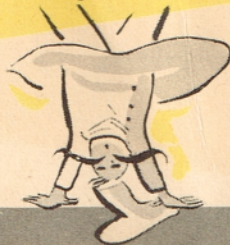
$\frac{1}{4}$  cup Cloverbloom Butter  
 $\frac{1}{2}$  cup brown sugar  
6 slices pineapple

### BATTER:

2 cups sifted cake flour  
2 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  cup Star or Simon Pure Lard  
1 cup sugar  
1 Cloverbloom Egg  
 $\frac{3}{4}$  cup milk  
1 teaspoon vanilla

● Melt  $\frac{1}{4}$  cup butter in square 8x8 inch baking pan, sprinkle with  $\frac{1}{2}$  cup brown sugar and lay pineapple slices on sugar.

**FOR CAKE:** Cream the lard with the flour until blended. Add all other dry ingredients and blend. Add milk, vanilla and unbeaten egg and stir until smooth. Pour batter over fruit and bake 30 minutes in  $400^{\circ}$  F. oven. Turn out upside down and cut in squares with one slice pineapple to each square.





## PEANUT BUTTER COOKIES

$\frac{1}{2}$  cup Armour's Star  
Peanut Butter  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup white sugar  
 $\frac{1}{4}$  cup Star or Simon  
Pure Lard  
1 Cloverbloom Egg  
1 teaspoon soda  
1 cup flour (unsifted)

● Cream shortening, sugar and peanut butter. Add egg, then flour and soda sifted together. Roll  $\frac{1}{2}$  teaspoon dough in hand to a small ball and place on pan. Press flat with fork. Bake in 350° F. oven. Makes 50-60 small cookies.

## DATE COOKIES

2 cups flour  
2 teaspoons baking  
powder  
 $\frac{1}{2}$  teaspoon salt  
1 cup dates, stoned, sliced  
 $\frac{1}{2}$  cup Star or Simon  
Pure Lard  
 $\frac{3}{4}$  cup brown sugar  
1 Cloverbloom Egg  
 $\frac{1}{4}$  cup milk  
 $\frac{1}{2}$  teaspoon vanilla

● Cream the lard, add the sugar, then the beaten egg. Sift flour and baking powder and stir in sliced, stoned dates. Add milk and flour to butter mixture. Stir in vanilla and drop by teaspoonfuls onto oiled baking sheet. Bake 12-15 minutes in a 350° F. oven. Makes 4 dozen cookies.



## MINCE MEAT BARS

- 1½ cups Star Mince Meat
- 2 cups rolled oats
- 1¾ cups flour
- 1 cup brown sugar  
(packed)
- ½ teaspoon soda
- ½ cup Cloverbloom  
Butter
- ½ cup Armour's Star  
Lard or Simon Pure  
Lard

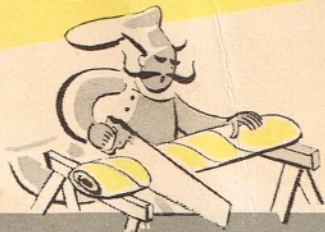
● Put rolled oats through coarse food chopper to measure 2 cups. Add the flour, soda and sugar and mix thoroughly. Cut in the shortening until the mixture is crumbly. Divide into two parts. Pack one-half firmly in the bottom of an oiled baking pan (about 7½ inches by 11 inches). Spread the mince meat, prepared as for pie filling, evenly over the crust,

then add rest of dough and pack with hand or spoon. Place in a 350° F. oven and bake 40 minutes. Cool thoroughly and cut into 14 to 16 strips or bars. These cookies are rich and delicious.

## CHOCOLATE CHIP COOKIES

- 1⅓ cups flour
- 1½ teaspoons baking  
powder
- ½ cup sugar
- ¼ teaspoon salt
- 2 tablespoons milk
- ¼ cup melted Star or  
Simon Pure Lard
- ½ teaspoon vanilla
- 4 oz. Semi-sweet chocolate
- 1 Cloverbloom Egg, well  
beaten

● Sift together flour, baking powder, sugar and salt. Combine milk, melted lard, egg and vanilla. Cut chocolate into thick chips. Combine milk and flour mixtures and mix until smooth. Then stir in chocolate. Drop by teaspoonfuls onto well greased baking sheet. Bake in moderate oven 375° F. about 15 minutes or until cookies are done. Makes 1½ dozen cookies.





## DELICIOUS DOUGHNUTS

$4\frac{1}{2}$  cups flour, sifted  
 $\frac{3}{4}$  teaspoon salt  
4 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{2}$  teaspoon cinnamon  
2 Cloverbloom Eggs  
1 cup sugar  
3 tablespoons melted Star Lard  
 $\frac{3}{4}$  cup milk  
 $\frac{1}{4}$  teaspoon lemon flavoring  
Star Lard for Frying

● Sift flour, salt, baking powder and spices together. Beat eggs and sugar together until thick and lemon colored. Add cooled shortening. Add flour and milk alternately in small amounts, beating very thoroughly after each addition. Roll on lightly floured surface to  $\frac{1}{2}$  inch thickness and cut with doughnut cutter. Fry in hot deep fat  $365^{\circ}$  F. until brown. Drain on unglazed paper. Makes 2 dozen doughnuts.

## DARK GINGERBREAD

$\frac{1}{4}$  cup Star or Simon Pure Lard  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup boiling water  
 $\frac{1}{2}$  cup of molasses  
1 teaspoon soda  
1 teaspoon ginger  
1 teaspoon cinnamon  
 $1\frac{1}{2}$  cups flour  
1 Cloverbloom Egg  
1 pinch of salt

● Cream the lard and sugar and add the egg. Measure the molasses into a measuring cup and fill the cup with boiling water. Add to the fat and sugar mixture. Sift the dry ingredients together and add to the mixture. Bake in a square 9x9" pan for 25 minutes in a moderate oven.



## ICE BOX ROLLS

1 cake compressed yeast  
 $\frac{1}{4}$  cup warm water  
 $\frac{1}{2}$  cup ( $\frac{1}{4}$  lb.) Star Lard  
or Simon Pure Lard  
 $\frac{1}{8}$  cup sugar  
 $1\frac{1}{2}$  teaspoons salt  
1 cup milk  
1 Cloverbloom Egg  
4 to 5 cups sifted flour

● Add warm water to yeast and let stand for 10 minutes or longer. Scald the milk, pour it over the lard in a large mixing bowl and add the sugar and salt. Let cool to lukewarm so that the yeast is not killed. Add dissolved yeast and beaten egg. Sift in about 4 cups flour, a cup at a time, beating well after each addition.

When all is added, the dough should be soft, yet firm enough to handle. Turn onto floured board and knead lightly until elastic and smooth. Avoid too much flour. Turn dough into well oiled bowl, cover closely and place in refrigerator for 12 hours before using. When ready to use, cut off amount desired, let rise  $1\frac{1}{2}$  hours in warm place, knead, shape and place on oiled pan to rise in warm place until doubled in bulk. Bake in  $425^{\circ}$  F. oven 10-12 minutes. Makes 3 dozen rolls.

## VARIATIONS

**PECAN ROLLS:** Roll raised dough  $\frac{1}{2}$  inch thick and sprinkle liberally with brown sugar. Roll like jelly roll and cut in 1 inch pieces. Place cut side down in muffin pans which have been well oiled with butter, then spread with 1 teaspoon of brown sugar and 4 pecan halves. Let rise and bake as above.

**CLOVERLEAVES:** Make tiny balls of raised dough, oil well and place 3 together in each muffin pan. Let rise and bake as above.



# How To Buy

## ARMOUR'S STAR LARD



Armour's Star Lard is a refined steam rendered lard made from U. S. Inspected Pork Fat; rendered, clarified, filtered, chilled and Texturated (pre-creamed) to insure finest flavor, smoothest texture and quickest blending.

### Sizes available:

1, 2 and 4 lb. self-measuring cartons, also 8 lb. cartons.  
4 and 8 lb. pails.

## ARMOUR'S SIMON PURE LARD



Armour's Simon Pure Lard is kettle rendered from 100% leaf fat (the finest fat on the animal), filtered and chilled.

This is an extra-special quality lard of delicate flavor and finest cooking quality.

### Sizes available:

1 and 2 lb. cartons.  
4 and 8 lb. pails.

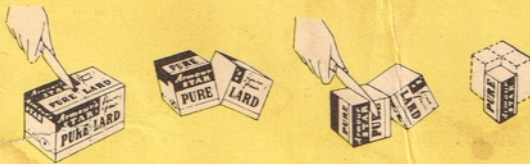
# How to Measure Star Lard

1. If you purchase Star Lard in the handy self-measuring carton measure it this way.

Have lard cold. Insert knife in dot on top of carton as indicated and cut straight through the carton, to, but not through the bottom.

For 1 cup lard use  $\frac{1}{2}$  lb. Remove piece from carton, grasp paper by one corner, and let lard fall from paper. For  $\frac{1}{2}$  cup follow 2nd perforated line cutting carton in fourths.

For  $\frac{1}{4}$  cup lard cut the  $\frac{1}{2}$  cup piece in half. By leaving the bottom of carton uncut, the carton may be pressed back together for storage in refrigerator.



2. If you purchase Star Lard in 4 or 8 lb. pails.

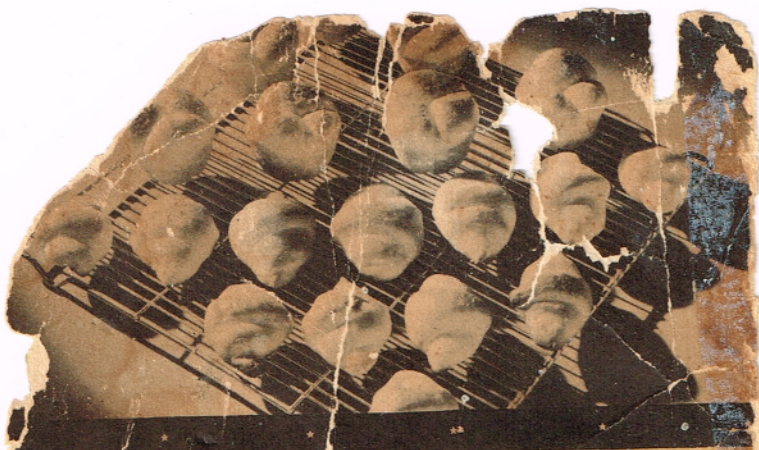
For  $\frac{1}{2}$  cup lard, fill measuring cup  $\frac{1}{2}$  full of cold water, then spoon in lard until water rises to 1 cup mark.

Pour out water, and lard may be removed easily without having it spread all over the inside of the cup.

For  $\frac{1}{4}$  cup lard, fill cup to  $\frac{3}{4}$  cup mark with cold water and add lard until water rises to 1 cup mark. Proceed as above.







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